

ABSTRACT OF THE DISCLOSURE

An object of the present invention is to provide a conveyer oven having a high heat efficiency and excellent cooking performance. Foods F are carried into a heating chamber 10 by a conveyer 60 and conveyed to the upper portion of the heating chamber. While the foods F are conveyed at the upper portion of the heating chamber, an eject nozzle 45 blows hot air to the foods F and simultaneously foods F are surrounded with remaining hot air. When cooking is finished, the foods F are conveyed downward to be carried out from the heating chamber 10. Therefore, heat from a heating means 20 is used effectively for cooking, that means heat efficiency is improved, which reduces fuel cost. Moreover, since the foods F are surrounded with remaining hot air, the foods F are evenly heated all over, whereby cooking performance is improved.